

Key Lime Pancakes

adapted from food.com

1 1/4 cups AP flour (sifted 2-3 times)
3 Tablespoons sugar
3/4 teaspoons salt
2 teaspoons baking powder (fresh is best)
1 egg
2/3 cups milk
3 Tablespoons vegetable oil
2/3 cup key lime juice
Zest of one lime

In a small bowl whisk together milk, egg, oil, and key lime juice.

In a large bowl, combine sifted flour, sugar, salt, baking powder, and lime zest.

Slowly whisk wet ingredients into dry until well combined.

Spray pan with cooking spray and heat to medium-low heat.

Once pan is hot, pour about 1/2 cup of pancake batter on to pan.

Flip pancake once bubbles have begun to form.

Cook until both sides are a light brown.

Serve with whipped cream, powdered sugar/milk glaze, or maple syrup.